

# Hotpoint Service and Spares

FOR SERVICE: If you have a problem with your appliance ring our Nationalcall Service

# 0541 500 500

You will automatically be connected to your nearest local Service Office.

• 364 days a year service call booking • Same day/next day service

• Repairs fully guaranteed for 12 months

• Five year parts guarantee from purchase date

FOR GENERAL ENQUIRIES:- Each Service Office has a Help Desk to answer general or technical enquiries about your appliance. Simply ring the Nationalcall Number (above) and ask for the Help Desk.

FOR SPARES AND ACCESSORIES: Contact your Spares Centre for prices and availability. Telephone numbers for spares enquiries, for the various regions, are listed below.

Service Offices are open between 8.00am-8.00pm Monday to Friday, 8.00am-6.00pm on Saturdays and 10.00am-4.00pm Sundays.  
Spares Centres and Help Desks are open between 8.00am-5.00pm Monday-Friday and 8.00am-12.30pm on Saturdays.

■ Service Office and Spares Centre  
■ Service Office only

<b>LONDON</b>	Unit 10, Crystal Way, Harrow, Middx. HA1 2HP (0181) 863 4113
<b>HARROW</b>	For Spares Enquiries
<b>MIDLANDS/NORTH WALES</b>	
<b>ALDRIDGE</b>	Westgate, Aldridge, W Midlands. WS9 8UX (01222) 743377
<b>NOTTINGHAM</b>	Ashling Street, Nottingham. NG2 3JB (0115) 9660387
<b>NORTH</b>	
<b>WETHERBY</b>	Sandbeck Lane, Wetherby. L22 4TW (01937) 581221
<b>MANCHESTER</b>	44/46 Station Rd, Heston Mersey, Stockport. SK4 30T (0161) 432 0255
<b>SCOTLAND</b>	
<b>GLASGOW</b>	West Lodge Rd, Blythwood Est, Renfrew. PA4 9EN (0141) 886 5811
<b>SOUTH</b>	
<b>MAIDSTONE</b>	Lairfield Trading Estate, New Rhye Lane, Lairfield. ME20 8SW (01622) 716631
<b>SOUTHAMPTON</b>	Unit R, Stn Hampshire Ind. Park, Salisbury Rd, Totton. SO40 3SA (01703) 867933
<b>SOUTH WALES/SOUTH WEST</b>	
<b>BRIDGEND</b>	18 Western Avenue, Bridgend Ind. Estate, Bridgend. CF31 3SL (01656) 766111
<b>EAST</b>	
<b>PETERBOROUGH</b>	Celta Road, Peterborough. PE2 9JB
<b>CHELMSFORD</b>	Industrial Buildings, Beehive Lane, Chelmsford. CM2 0TE
Note: Makers of the above two offices have Spares Centres. For spares enquiries please ring Central Spares Administration (01733) 558320 - Telephone sales only.	
<b>IRELAND</b>	
<b>NORTHERN</b>	256 Ormeau Road Belfast. BT7 2FZ. Tel: (01232) 647111
<b>EIRE</b>	49 Airways Ind. Estate, Dublin 17 00 353 1 842 6088 For Service 00 353 1 842 6636/6661

In accordance with its policy of progressive product design, the Company reserves the right to alter specifications. Hotpoint Ltd, Peterborough, PE2 9JB, England

February 2000 Part No. 484300025

# HOTPOINT EW41 P/B/L/C COOKER INSTRUCTION AND RECIPE BOOK

# Hotpoint®

## Retention of this instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

If the Book is lost or damaged a copy may be obtained from:  
Hotpoint Ltd, Celta Road, Peterborough, PE2 9JB.

# Contents

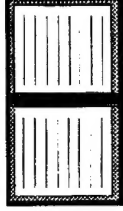
---

Introduction	3
Installation	4
Product Specification	5
For your Safety – Always	6
For your Safety – Never	7
Features EW41 B/P	8
Features EW41 L/C	9
Control Panel	10
Ceramic Hob	11
General Information Notes (Ceramic Hobs)	12
Temperature Conversion Scale	15
Top Oven/Grill Cookery Notes	16
Grill Chart	18
Oven Temperature Chart – Meat	19
Oven Temperature Chart – Baking	20
Main Oven Cookery Notes	21
Recipes	23
Care and Cleaning	26
Cooking Results Not Satisfactory	27
Something Wrong with your Cooker	28
If it still won't work	29

# Introduction to Hotpoint EW41



Your new cooker is guaranteed and will give lasting service. **This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.**



To help make the best use of your Hotpoint cooking equipment please read this booklet carefully.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When the cooker is first used a slight odour may be emitted by the oven lagging insulation – this should cease after a short period of use.

# Installation

## WARNING – THIS APPLIANCE MUST BE EARTHED.

Your cooker should have been checked to ensure that the voltage corresponds with your supply voltage, this is stated on the **rating plate**, which is situated on the front of the plinth. The cooker must be connected by a competent person eg. (NICEIC registered contractor) to suitable double-pole control unit with a minimum rating of 30A and a minimum contact clearance of 3mm, which should be fitted adjacent to the cooker, in accordance with IEE regulations.

The power supply cable should conform to B.S.6004 with a conductor size of 6mm<sup>2</sup> minimum.

The control unit should be easily accessible in the event of an emergency, but must be within 2 metres of and not directly above an appliance.

This appliance conforms to EN 55014 regarding suppression of radio and television interference.

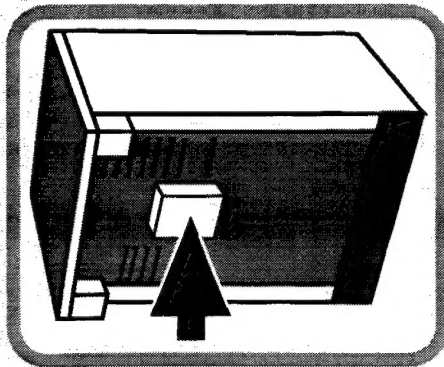
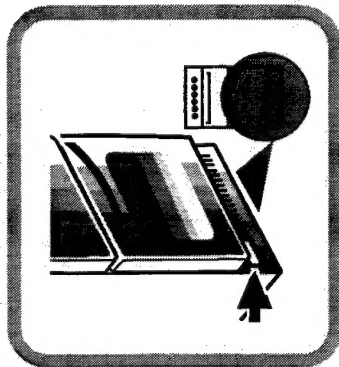
Access to the **mains terminals** is gained by removing the **rear access cover**.

The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.

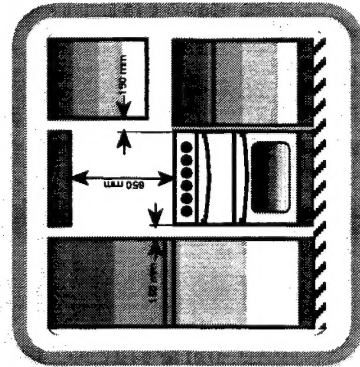
Ensure that the mains cable is routed away from any brackets affixed to the rear panel and is not trapped to the rear wall when pushing the cooker into position between cabinets.

The cooker is designed to fit between kitchen cabinets spaced 500mm apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets one side or both as well as in a corner setting. It can also be used free-standing.

This cooker is a class X appliance, as such adjacent side walls which project above hob level, must not be nearer to the cooker than 150mm and should be protected by heat resistant material. Any overhanging surface or cooker hood should not be nearer 650mm.



## Siting the Cooker



This appliance conforms to the following EEC Directives:

Low Voltage Equipment

73/23/EEC

93/68/EEC

Electromagnetic Compatibility

89/336/EEC

92/31/EEC

93/68/EEC



# Installation

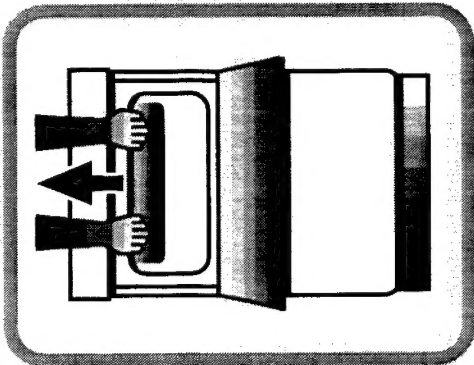
## Moving the Cooker

Before moving your cooker check that it is cool, and switch off at the cooker control unit.

Movement of your cooker is most easily achieved by lifting the front as follows:

Open the grill door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements.

**Note:** Take care in moving the cooker as it is heavy. Take care to ensure that any floor covering is not damaged.



Splash Panel  
Kit (Wall Mounted)

Splashplate optional, apply to Hotpoint Spares Department.

# Product Specification

Supply Voltage	230V AC Only	240V AC Only
Supply Frequency	50Hz	50Hz
Total Wattage	10.1kW	11kW
Grill Wattage	2.3kW	2.5kW
Top Oven Wattage	1.6kW	1.75kW
Main Oven Wattage	2.3kW	2.5kW
Left Front Hotplate	1.65kW	1.8kW
Left Rear Hotplate	1.1kW	1.2kW
Right Rear Hotplate	1.65kW	1.8kW
Right Front Hotplate	1.1kW	1.2kW
Grilling Area	900cm <sup>2</sup>	
Top Oven Capacity	28 litres	
Main Oven Capacity	51.5 litres	
External Dimensions Excluding Handles	H 900mm	W 500mm    D 595mm

# For Your Safety

When used properly your Hotpoint appliance is completely safe but as with any electrical product there are certain precautions that must be observed.

PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

## Always

- Always make sure you remove all packing from inside the oven and grill compartments before switching on for the first time.
- Always make sure you understand the controls prior to using the appliance.
- Always keep children away from the appliance when grilling as the surfaces will get extremely hot during and after use.
- Always make sure all controls are turned off when you have finished cooking and when not in use.
- Always stand back when opening an oven door to allow any build up of steam or heat to disperse.
- Always use dry good quality oven gloves when removing items from the oven/grill.
- Always place pans centrally over the hotplate making sure handles are kept away from the edge of the hob and cannot become heated by other hotplate/pans.
- Always take care to avoid heat/steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch before cleaning and allow the appliance to cool.
- Always make sure the shelves are in the correct position before switching on the oven.
- Always keep the oven and grill doors closed when the appliance is not in use.
- Always take care when removing items from the grill when the lower oven is on as the contents will be hot.
- Always keep the appliance clean, as a build up of grease or fat from cooking can cause a fire.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstructions.
- Always refer servicing to a qualified appliance service engineer.

## Safety Advice

- IN THE EVENT OF A CHIP PAN FIRE OR ANY OTHER PAN FIRE.
1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
  2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
  3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.
- NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over. Never use water to extinguish oil or fat fires.

# Hotpoint Service Cover

## Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise – valid for ninety days after you have purchased your Hotpoint product. If there is a technical problem with your Hotpoint appliance, just call Hotpoint Service (see back page). If necessary we will arrange for an engineer to call. If the technical problem is not resolved under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back. Your statutory rights are not affected, and the Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

## Hotpoint's Free Five Year Guarantee

From the moment your appliance is delivered

Hotpoint guarantees it for **FIVE YEARS**.

- In the Five Years all replacement parts are **FREE** provided that they are fitted by our own Service Engineer. During the first year our Engineer's time and labour is also free.
- Our guarantee covers loss of food in our refrigeration and freezer products up to £250 during the first year, subject to verification by one of our engineers.
- After the first year we will charge for our Engineer's time and labour. We do, however, operate a range of Service Plans (see opposite) which, for an annual payment, enables you to cover any repair costs which may be necessary.
- All our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
- The appliance must be used in the United Kingdom, and must not be tampered with or taken apart by anyone other than our own Service Engineers.
- You may, however, buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts, provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our Hotpoint Spares Centres (see back page).
- Our guarantee does not cover the cost of any repair, or loss of food in refrigeration products, due to power failure, accidents or misuse. Nor does it cover the cost of any visits to advise you on the use of your appliance. Please read thoroughly the instruction book supplied with this appliance.
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our Guarantee is in addition to and does not affect your legal rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.
- All Hotpoint servicing is carried out by our own Service Organisation located throughout the United Kingdom and Eire. We will be happy to deal with any problems which you may have.

## Hotpoint's Extended Warranties

Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint has a range of Service Plans to give you complete peace of mind. They enable you to extend your one year labour guarantee so that you can have repairs completed **FREE** during the membership period.

## Service Cover

We offer a number of payment methods; cheque, credit card or you can spread the cost and pay by direct debit (full details can be obtained on Free phone 0800 716356). This covers you for all repairs during the period of cover, which can be from 1 to 4 years. Service Cover also includes loss of food, up to the value of £250, in refrigeration appliances. There is also an option of Service Cover with Maintenance at an additional cost. This includes an annual Electrical and Safety check and replacement of any parts as necessary.

## Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliances which are less than ten years old. It also covers the cost of loss of food up to £250 in our refrigeration and freezer products. There is also the option of Kitchen Cover with Maintenance at an additional cost. Any additional Hotpoint appliances purchased after you have joined Hotpoint Kitchen Cover will automatically be included during the annual period of cover without further charge.

## Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes and other offers you should complete and return immediately the Appliance Registration Form/Questionnaire supplied with this appliance. Full details and costs of our Service Schemes, together with an application form, will be sent to you at the end of the first year of the guarantee.

## Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety, whether or not they are covered by a Service Plan. Worn door gaskets or hoses may cause a leak on an appliance, which could become dangerous if neglected.

## Proof of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

## Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (see back page), using the order form enclosed.

**NOTE:** Our Engineers will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work, but in locations where the Engineer advises you that it will be impossible to move appliances without risk of damage, he will only proceed with your approval that no liability is accepted.

## If it still won't work ..

Ring  
0541 500500  
in the UK



(For Eire, Channel Isles,  
Isle of Man, Shetland,  
Orkney and Western Isles  
— see back cover)

When you contact us, we will want to know the following:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number of your machine.

.....  
5. The date of purchase. Enter the date here:

.....  
6. If you have taken out a Hotpoint Service Cover Plan.

Please make sure that you have all these details ready before making your call.

## Spare Parts

Please remember your new appliance is a complex piece of equipment.

'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under Hotpoint's Parts Guarantee.

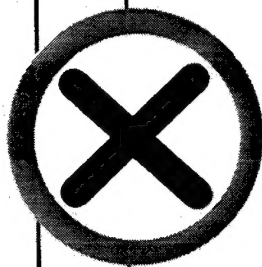
If you do experience a problem with the appliance don't take risks; call in Hotpoint's own Service Engineer. The address and telephone number of your nearest Hotpoint Service Office is in your local telephone directory.

Our spare parts are designed exclusively to fit only Hotpoint appliances. Do not use them for any other purpose as you may create a safety hazard.

Thinking of  
buying another  
Hotpoint appliance?



## For Your Safety



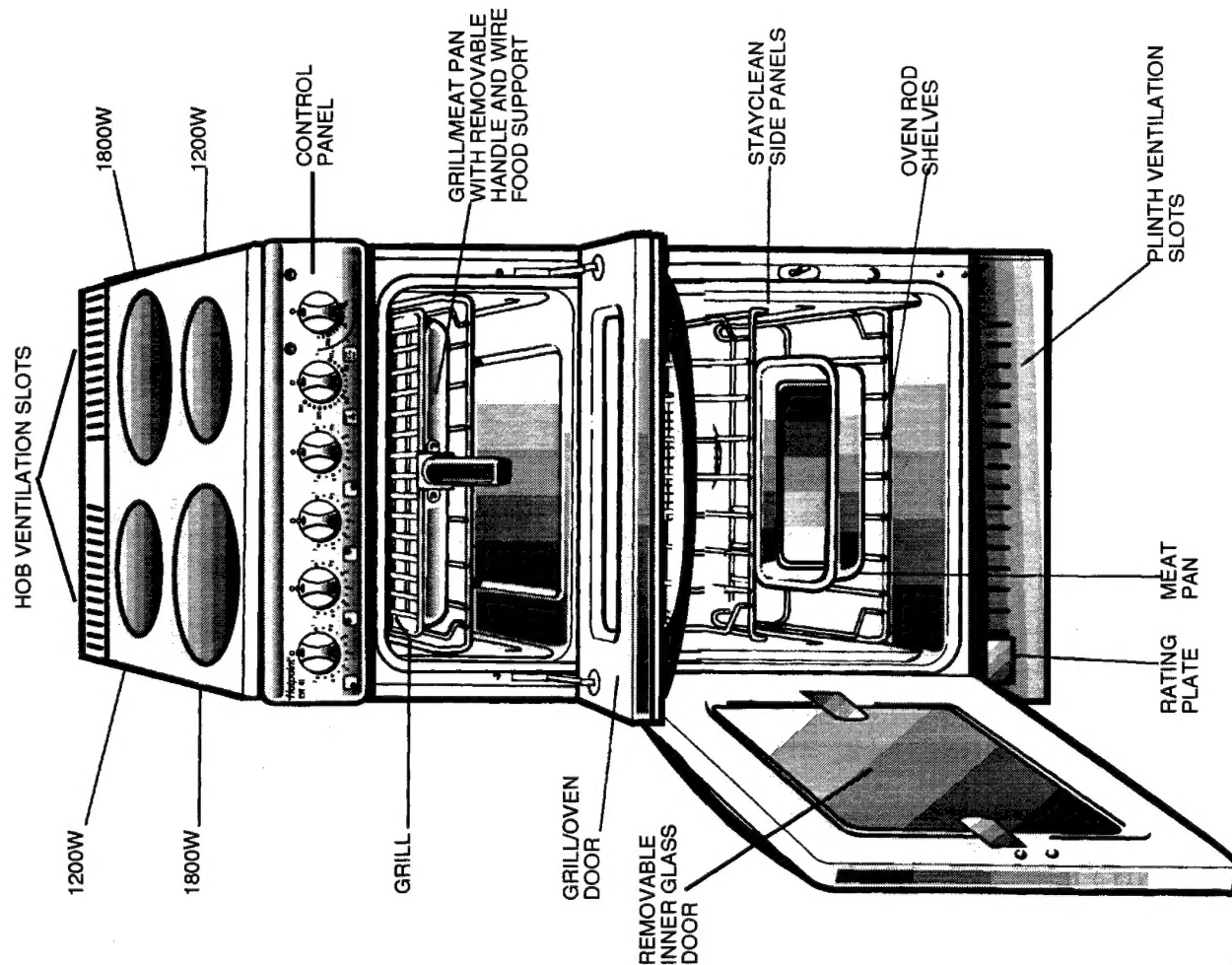
## Never

- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never remove the oven shelves whilst the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs, pressurised container in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hob.
- Never fill a deep fat frying pan more than 1/3 full of oil, or use a lid. DO NOT LEAVE UNATTENDED WHILE COOKING.
- Never operate the grill with the grill door closed as this will cause the appliance to overheat.
- Never use the appliance as a room heater.
- Never use the grill to warm plates.
- Never dry any items on either the hob or oven doors.
- Never install the appliance next to curtains or other soft furnishings.



# Features EW41 B/P

Model No. EW41 B – Brown  
EW41 P – White



# Something Wrong with your Cooker?

Before contacting your Service Office/Installer, check the problem guide below.

Problem	Check
Slight odour or small amount of smoke when using the cooker for the first time.	This is normal and should cease after a short period.
Cooker does not work at all.	Check that the switch on the control unit is in the on position. If so check that the main fuse has not blown.
Oven temperature seems too high or too low.	Check that the temperature has been set in accordance with the temperature charts. It may be necessary to increase or decrease the recommended temperature by up to 10°C to suit your taste.
Oven does not cook evenly.	Check that the temperature and shelf position are as recommended in the temperature charts. Check that the containers being used in the oven allow sufficient air flow around them. Check that the cooker is level.
Hotplates are slow to boil or will not simmer.	Check that your pans conform to the recommendations in these instructions.
Grilling is uneven.	Check that the grill pan has been correctly positioned.

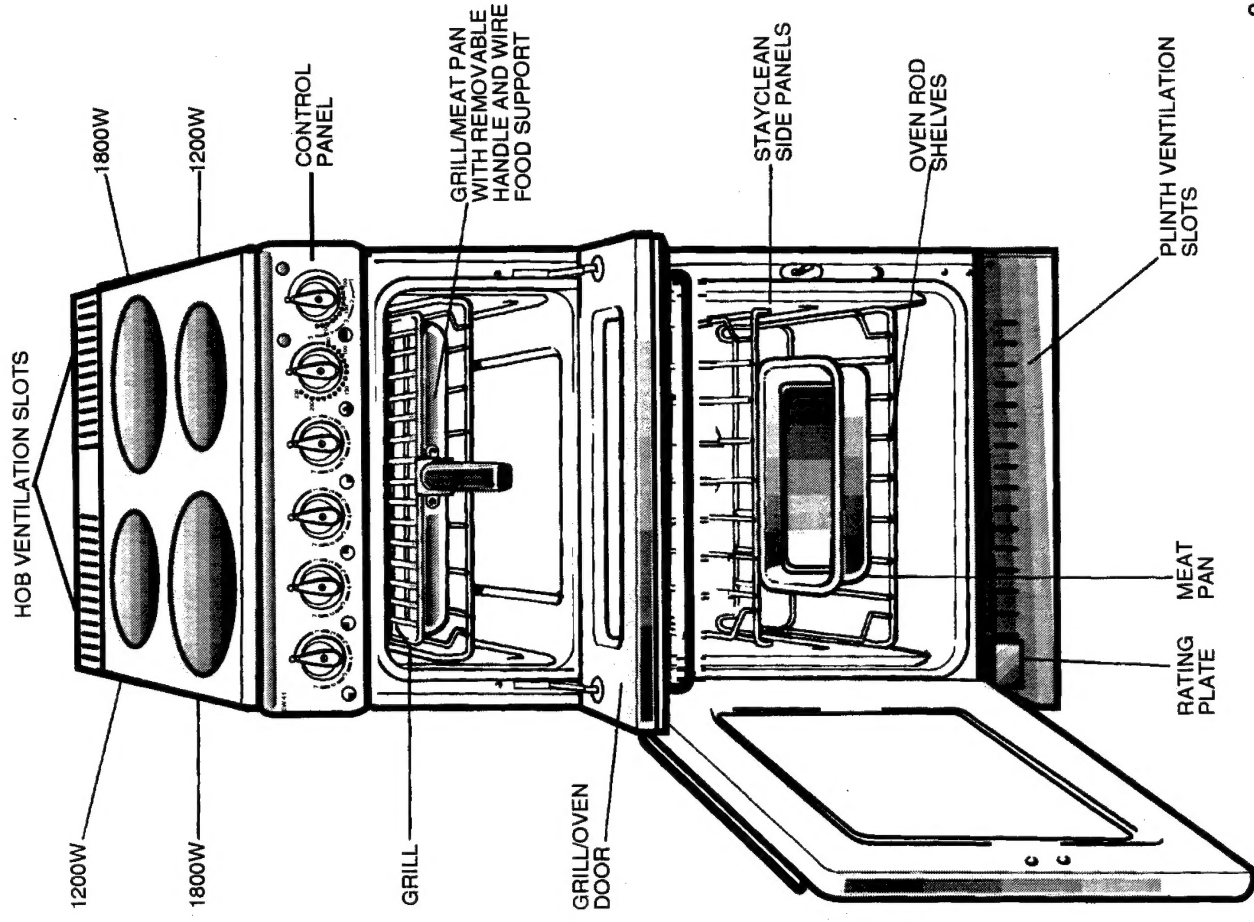


# Cooking Results Not Satisfactory?

Problem	Check
<b>Grilling</b> Uneven cooking front to back	Ensure that the grill pan is positioned centrally below the grill element.
Fat splattering	Ensure that the grill is not set to too high a temperature.
<b>Oven Baking</b> Uneven rising of cakes	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting, using suitable packing e.g. wood, under the feet of the appliance. This should be checked both left to right and front to back. Ensure that the food is positioned centrally in the oven.
Sinking of cakes	The following may cause cakes to sink: 1. Preheat of fan ovens. 2. Cooking at too high a temperature. 3. Using normal creaming method with soft margarine.
Over/Under cooking Fast/Slow cooking	Refer to the cooking times and temperatures given in the oven temperature charts, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste. Do not use utensils greater than 2 1/4 ins in height.
Nothing Works	Is the main cooker wall switch turned on? There may be no electricity supply.
<b>Top Oven Baking</b> Uneven cooking front to back	Ensure the cooking utensil is at least 3ins from the front of the shelf.
Uneven cooking of cakes	1. Too large baking sheet used. (See 'Cookery Notes') 2. Over loading of oven and always ensure even air gaps around baking tins.
Uneven rising of cakes	Ensure that the shelf is level (see above) and that the food is positioned centrally in the oven.
Food is taking too long to cook	Ensure that the cooking utensil used in the top oven is not larger than 12ins x 9ins, e.g. the main oven meat pan. Only cook one item at a time to avoid overloading the oven.
Top oven and grill do not work. Main oven works.	Operating the cooker under the following conditions may cause a safety cut-out to operate: a) grilling with the top oven door shut; b) grilling for excessive long periods at maximum settings. Switch off the appliance and allow the cooker to cool for approx. 30 minutes. Switch the cooker back on again and check that the grill/top oven is now operating correctly.
Grill does not work.	Ensure the grill/top oven control has been turned to grill position prior to setting its heat level.
Grill keeps turning on and off.	When the grill control is operated at a setting less than H, this is normal regulator operation, <b>not</b> a fault.

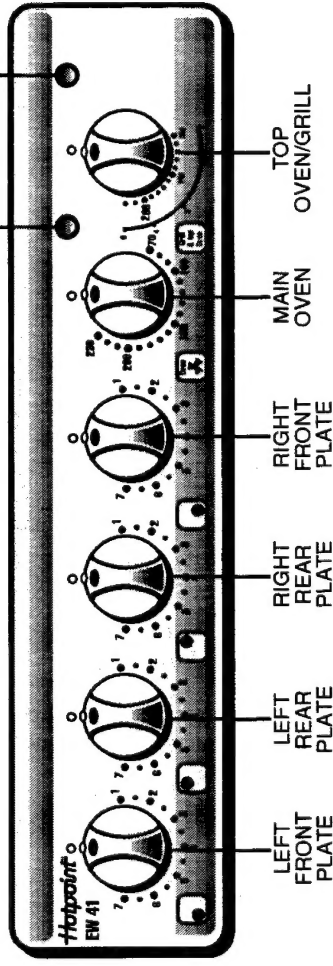
# Features EW41 L/C

Model No. EW41 L – Green & Brass  
EW41 C – Charcoal & Brass

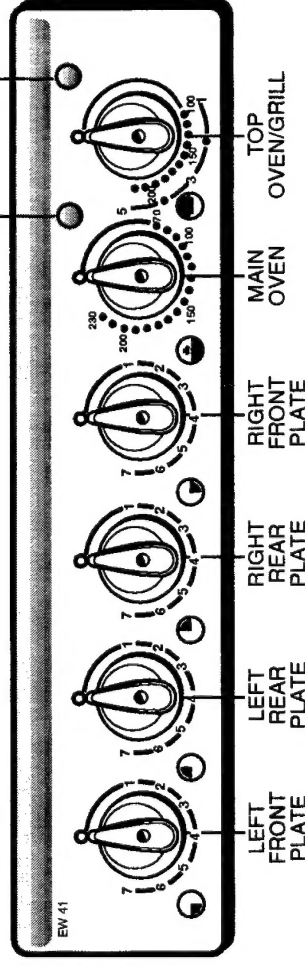


# Control Panel

EW41B  
EW41P



EW41L  
EW41C



## Control Knobs

The knobs for the hotplates can be rotated in either direction to provide variable heat control, the Main Oven and Top Oven/Grill knob can only be rotated clockwise from the **Off** position.

**Note: Always ensure that all controls are in the OFF position, when the appliance is not in use.**

## Operating the control when the grill is in use

In common with all cookers having controls sited above the grill compartment, care must be taken when setting the controls, due to hot air being emitted from the grill compartment.

# Care and Cleaning

**Take care** during cleaning not to damage or distort the door seals. Do not lift the door seal from the oven chassis, if necessary remove the seal by carefully unhooking the corner clips.

**Take care** that the rating label edges are not lifted during cleaning, and furthermore that the lettering is not blurred or removed.

Remove the grill pan and the wire grid food support, it is best to wash these items immediately after use to prevent stains from being burnt on when used again. Wipe out the grill/top oven compartment, use a fine steel wool soap pad to remove stubborn stains from the rod shelf, grill deflector plate and the floor of the compartment.

Wipe over the grill door decorative outer panel with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

**EW41 B/P only: Ensure that the glass panels are not subjected to any sharp mechanical blows.**

**Inner Glass Door** – open the door fully and unscrew the two screws securing the glass panel, taking care not to allow the glass to fall. The glass panel may now be washed at the sink. Stubborn stains can be removed by using a fine steel wool soap pad. **Ensure the glass panel is not subjected to any sharp mechanical blows.** Take particular care not to damage the inner surface which is coated with a heat reflective layer. After cleaning, rinse and dry with a soft cloth. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door.

Remove the rod shelves and meat pan. Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, meat pan and the floor of the oven.

**Warning: Oven must not be operated with inner door glass removed.**

**Warning: Disconnect the appliance from the electrical supply before replacing the oven lamp.**

The surface of the 'Stayclean' oven liners are treated on the mottled face with a special vitreous enamel which absorbs cooking soils. At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed. The higher the temperature the more effective it is. In most cases normal cooking operation at this temperature will permit this cleaning operation to proceed during cooking. However if higher cooking temperatures are not used regularly it may be necessary, to prevent heavy soiling, to run the oven without a meat pan at maximum setting for a couple of hours. This may be necessary once a month or once every two or three months depending on the type and amount of oven cooking.

**Oven Liners** – sides  
It should not normally be necessary to clean the 'Stayclean' panels in water. If desirable remove the rod shelves and the side panels and wash them in warm soapy water, followed by rinsing in clean water.

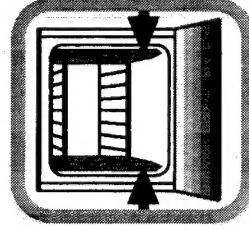
## Grill/Top Oven

## Doors

## Main Oven

## Oven Lamp

## How 'Stayclean' Works



# Care and Cleaning



TURN OFF THE MAIN SWITCH BEFORE CLEANING. BEFORE SWITCHING ON AGAIN, ENSURE THAT ALL CONTROLS ARE IN THE OFF POSITION.

NEVER USE BIOLOGICAL WASHING POWDER, HARSH ABRASIVES, SCOURING PADS, AEROSOL CLEANERS OR OVEN CHEMICAL CLEANERS OF ANY KIND.

## Cleaning Materials to avoid

1. Plastic or nylon pads, scourers, these may scratch the surface.
2. Household abrasive powders.
3. Oven chemical cleaners, aerosols and oven pads. Caustic cleaners such as these will etch the surface and attack the metal frame.
4. Bath and sink cleaners may mark the surface.

## The Ceramic Hob

**Apply conditioner before using the hob for the first time.** It contains a mild cleaning agent, so that subsequent applications may clean off soil and apply a protective film at the same time. For stubborn stains or heavy soiling use any of the following materials, and finish off with conditioner.

1. Jif, non-scratch scouring cream.
2. Liquid Gumption Kitchen Cleanser.
3. Special Powder Cleanser.

## Important Notes

1. If the hob is scratched through accident or misuse, soil that collects will appear as fine brown lines; these are not fully removable but can be made less obvious by the daily use of cleaner conditioner. Cooking performance is in no way affected by scratches on the surface.
2. Pans with aluminium bases should be lifted rather than dragged across the hob surface. This will avoid metal rubbing off the pan onto the glass. Such marks are easily removed by the powder cleanser, provided they are not subsequently baked on for long periods at high temperatures.

In the unlikely event of the ceramic hob surface cracking, isolate the cooker by switching it off at the **main switch**, and contact the nearest service centre. **Do not** continue to use the cooker until it is repaired.

## Control panel

Wipe with a damp cloth and polish with a dry cloth.

## Decorative Trims

It is advisable to clean the decorative trims regularly to prevent any build up of soiling. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in hot water or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use). Then, after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

# Ceramic Hob

**CAUTION: AS SOON AS ANY CRACK IN SURFACE BECOMES VISIBLE, DISCONNECT THE APPLIANCE IMMEDIATELY FROM THE SUPPLY.**

Under no circumstances should the hob be used with aluminium foil in contact with the hob surface.

Under no circumstances place plastic vessels or utensils on a hot hob surface.

Under no circumstances use the hob as an area for storage.

The following ceramic heaters are located beneath the circular cooking areas:-

Front Right	-	1200w
Rear Right	-	1800w
Rear Left	-	1200w
Front Left	-	1800w

The cooking areas change colour when heated (become red) indicating which heating element is turned on. The cooking area returns to its original colour when the heating element is switched **OFF and cools**.

When the control is turned from the O position, the numbers on the control panel around the knob will show settings of 1-7, 7 is the highest setting, for fast cooking. To reduce the heat to cook more slowly or simmer, turn the knob to a lower setting which will vary according to size and type of saucepan, the amount and type of food, and whether or not the lid is fitted. Pans can be placed on the unheated areas of the panel when cooking is finished and before serving food. It is advisable at any time to leave a heating element switched on without a pan in position as this wastes energy, and could make soil or rub-off from aluminium pans more difficult to remove. To protect elements against overheating, safety cut-outs have been incorporated with each element. After several minutes with the control at setting 7, the safety cut-out switches the element **Off** and **On** continuously, thus preventing any adverse effects that may be caused by an excessive build-up of heat in the cooking area.

Settings 1 to 4 provide inputs of 8% to 40% for simmering.

The control will be **Off** when **O** shows on the control panel.

If hob should become cracked, **Do not use until repaired**.

# General Information Notes - Ceramic Hobs

PANS SHOULD BE:



Not concave (bowed in)



Not convex (bowed out)



Not rimmed



Not deeply ridged



But essentially Flat

Always ✓	Never X
<ul style="list-style-type: none"> <li>Use good quality flat-based cookware on all electric heat sources.</li> <li>Always ensure pans have clean, dry bases before use.</li> <li>Ensure pans match size of heating area.</li> <li>Remember good quality pans retain heat well, so generally only a low or medium heat is necessary.</li> <li>Ensure pan handles are positioned safely and away from heat sources.</li> <li>Always lift pans, do not drag.</li> <li>Always use pan lids except when frying.</li> <li>Deal with spillage's immediately but with care.</li> </ul>	<ul style="list-style-type: none"> <li>Use gauze, metal pan diffusers, asbestos mats and stands e.g. Wok stands – they can cause overheating.</li> <li>Use utensils with skirts or rims e.g. buckets and some kettles.</li> <li>Use badly dented or distorted pans.</li> <li>Leave an element switched on when not cooking.</li> <li>Cook food directly on the ceramic glass.</li> <li>Drag or slide utensils, along the hob surface.</li> </ul>

## THE BEST COMBINATIONS

This table is a general guide to the types of pan suitable for different types of hobs and cookers. Remember pans should be good quality, with smooth, flat bases. For any further information refer to manufacturers' instructions.

	Ceramic*	Halogen*
Aluminium	✓	✓
Stainless steel with single layer copper base	X	X
Stainless steel with sandwich bases of aluminium and stainless or aluminium and copper.	✓	✓
Enamelled steel	✓	✓
Enamelled aluminium	✓	✓
Enamelled based cast iron	✓ With Extra Care	
Copper	X	X
Toughened glass or ceramic/glass/pottery	Not Recommended	
Mild steel, Ferro-magnetic or stainless with a magnetic sandwich base	✓	✓

✓ suitable X unsuitable  
\*care should be taken when using any pans on these surfaces not to drag and cause scratching.

# Recipes For Fan Oven

## CHRISTMAS CAKE

225g (8oz) butter or block margarine
225g (8oz) brown sugar
4 eggs
225g (8oz) plain flour
5ml (1 tsp) mixed spice
2.5ml (½ tsp) baking powder
200g (7oz) raisins
200g (7oz) sultanas
200g (7oz) currants
50g (2oz) chopped almonds
75g (3oz) glace cherries (cut in pieces)
60ml (4 tbsp) brandy (optional)

1. Cream fat and sugar until light and fluffy.
2. Add eggs one at a time, beating well.
3. Sieve dry ingredients. Add gradually with mixed fruit, cherries and nuts.
4. Bake in lined 20cm (8in) cake tin: 130°C; 2½-3 hours.
- It may be necessary to cover top of cake with brown paper for final hour to prevent overbrowning.
5. Leave in tin to cool a little, before turning out.
6. When cold, prick bottom of cake and sprinkle brandy over. Leave for about a week before icing.

## SMALL CAKES

225g (8oz) block margarine
225g (8oz) caster sugar
4 eggs
300g (11oz) self raising flour
Variations:
100g (4oz) sultanas
100g (4oz) chocolate chips
100g (4oz) chopped glace cherries
30ml (2 tbsp) cocoa powder mixed to paste with water
Add any of the above with flour

1. Cream margarine and sugar until light, fluffy and pale in colour.
2. Add each egg, beating well after each addition.
3. Fold in sifted flour, mixing well.
4. Place paper cases on baking trays and two-thirds fill them with mixture.
5. Bake until golden brown and springy to touch: 170°C; 15-20 mins.

## SCONES

450g (1lb) plain flour
10ml (2 tsp) cream of tartar
5ml (1 tsp) bicarbonate of soda
100g (4 oz) block margarine
225ml (8 fl oz) milk
Variations:
Sultana scones – add 100g (4 oz) sultanas and 50g (2oz) caster sugar
Wholemeal scones – use half quantity of wholemeal flour
Cheese scones – add 100g (4oz) grated cheddar cheese and 5ml (1 tsp) dry mustard

1. Sift together flour, cream of tartar and bicarbonate of soda.
2. Rub in margarine until mixture resembles fine breadcrumbs.
3. Make a well in centre. Stir in enough milk to give fairly soft dough.
4. Turn onto lightly floured surface. Knead lightly to remove any cracks. Roll out to about 15mm (¾ in). Cut out 5cm (2in) rounds. Place on baking sheet.
5. Knead remaining dough and re-roll.
6. Bake until well risen and golden brown; preheat; 210°C; 9-12 mins.

# Recipes For Fan Oven

## BATTERS

Basic Recipe:
100g (4oz) plain flour
Pinch of salt
1 large egg
250ml (1½ pint) milk and water mixed in equal quantities

1. Sieve flour and salt into basin.
2. Make a well in centre and add egg plus one-third of liquid.
3. Beat well until mixture is smooth.
4. Add another third of liquid and again beat well until smooth.
5. Lightly stir in remaining liquid.
6. If possible, allow batter to stand in cool place for at least half an hour.

## YORKSHIRE PUDDING

1. Place 25g (1oz) dripping into shallow ovenproof dish or 22.5cm (9in) square Yorkshire pudding tin and place in top of oven to heat for 10 minutes.
2. Pour batter into hot fat.
3. Bake: preheat; 180°C; 35-45 mins.

## ALL-IN-ONE VICTORIA SANDWICH

100g (4oz) soft tub margarine
100g (4oz) caster sugar
2 eggs
100g (4oz) self raising flour
5ml (1 tsp) baking powder

1. Place all ingredients into a bowl.
2. Beat with a wooden spoon for 2-3 minutes or beat in electric mixer for 1 minute.
3. Grease and line two 18cm (7in) sandwich tins.
4. Place mixture into prepared tins.
5. Bake: 150-160°C; 20-30 mins.

## VICTORIA SANDWICH

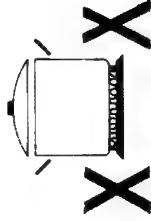
100g (4oz) block margarine
100g (4oz) caster sugar
2 eggs
100g (4oz) self raising flour

1. Cream margarine and sugar until light, fluffy and pale in colour.
2. Beat in eggs.
3. Sift flour and fold into mixture.
4. Grease and line two 18cm (7in) sandwich tins.
5. Divide mixture equally into tins. Level tops.
6. Bake: 160-170°C; 20-30 mins.
7. Bake until well risen, golden brown and firm to touch.

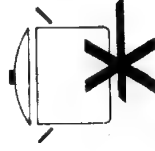
# General information notes on Ceramic Hobs

## DO NOT

1. DO NOT cook directly on the hob surface without a cooking utensil, as this will result in damage to the surface of the hob.
2. DO NOT use the hob as a worktop surface as damage may occur to the smooth surface of the hob.
3. DO NOT drag or slide utensils on the hob surface, as this will cause scratches in the surface of the hob.
4. DO NOT allow a cooking utensil to come into contact with the hob surround.
5. DO NOT place anything between the base of the utensil and the ceramic hob, e.g. do not use asbestos mats, aluminium foil or wok stand.



6. DO NOT leave any utensils, food or combustible items on the hob when it is not in use.
7. DO NOT place aluminium or plastic foil, or plastic containers on the hob.
8. DO NOT leave the hotplates or cooking areas switched On unless they are being used.
9. We recommend not to place large preserving pans or fish kettles across two heating areas.
10. DO NOT leave utensils partly covering the heated areas. Always ensure that they are placed centrally over the heated areas and have the same diameter as the heating area used.



11. We recommend not to use a utensil with a base diameter greater than 25cm (10ins).
12. If hob should become cracked, DO NOT USE UNTIL REPAIRED.
13. Always ensure that saucepan handles are positioned safely.



# General information notes on Ceramic Hobs

**IMPORTANT** – As with any cooking appliance there could be some fire risk attached to the heating of oil, particularly for deep fat frying, cooking utensils containing oil **must not be left unattended** (e.g. to answer the telephone) on or in close proximity to the patterned cooking areas.

In the unfortunate event of a fire it will assist in smothering the flames with a fire blanket or damp cloth and the electricity supply is switch **Off**. Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.

## Safety requirements for deep fat frying

1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one-third full of fat or oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Do not try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
5. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods, in particular, will cause frothing and spitting, if added too quickly.
6. Never heat fat, or fry, with a lid on the pan.
7. Keep the outside of the pan clean and free from streaks of oil or fat.

## Choosing your Utensils

Below are some guidelines to help you make the right choice of utensils.  
To obtain a satisfactory performance from a ceramic hob and to avoid unnecessary damage, we recommend the use of good quality utensils with smooth flat bases.

## Remember

1. Purchasing a new pan will not necessarily mean it will have a flat base, always check before buying. See diagram below.
2. Using the correct pans and utensils will result in maximum contact with the hob and maximum efficiency as with any type of electric hob.

## Do Use

1. DO USE good quality smooth flat based utensils.
2. DO USE a utensil which has approximately the same base area as the heating area zone being used.
3. DO USE utensils which have more than sufficient capacity for the amount of food being cooked to prevent boil over or spillage.
4. DO USE utensils with good fitting lids.
5. DO USE a low dome pressure cooker for best results.

# Recipes For Fan Oven

## BEEF STEW AND DUMPLINGS

675g (1½lb) stewing steak, cut into 2.5cm (1 in. cubes)	50g (2oz) shredded suet
2 medium sized onions, peeled and quartered	15ml (1 tbsp) chopped parsley
225g (8oz) carrots, peeled and sliced	Cold water to mix
225g (8oz) swede, peeled and cubed	
4 sticks of celery, cut into 2.5cm (1 in.) lengths	
500ml (1 pint) beef stock, boiling	
30ml (2 tbsp) tomato puree	
5ml (1 tsp) mixed dried herbs	
Salt and pepper	
Dumplings:	
100g (4oz) self raising flour	
Pinch of salt	

1. Place meat, vegetables, stock, puree, herbs and seasoning in large casserole dish.
2. Cover dish.
3. Bake: 140°C; 1½-2 hours.
4. Cook until meat is tender.
5. Make dumplings: mix flour, salt, suet and parsley together in bowl.
6. Add enough water to make soft dough.
7. Divide into 4 pieces, from each into ball and place on top of stew.
8. Cover and continue to cook for further 20-30 minutes or until cooked through.

## FRUIT PLATE TARTS

Pastry:	
800g (1¾lb) plain flour	
200g (7oz) block margarine	
200g (7oz) cooking fat	
250ml (10fl oz) cold water	
Filling:	
675g (1½lb) prepared fruit	
50g (2oz) sugar	

1. Make pastry. Sift flour into bowl, rub in fats until mixture resembles fine breadcrumbs.
2. Gradually add cold water to bind pastry together to form stiff dough.
3. Turn onto lightly floured surface. Knead lightly then divide pastry into four equal pieces.
4. Roll out two pieces to line base of two 25cm (10in) plates. Roll out remaining two pieces and leave to one side.
5. Prepare fruit for filling. Divide equally between the two pastry lined plates, adding the sugar.
6. Dampen edges of pastry with water. Cover fruit with rolled out pastry.
7. Trim and seal edges. Make a slit in the top of the pastry.
8. Bake: 190°C; 35-45 mins.

## RICE PUDDING

40g (1½oz) pudding rice	
25g (1oz) sugar	
500ml (1 pint) milk	
Grated nutmeg	
50g (2oz) sultanas or raisins (optional)	

1. Grease pie dish and put in rice and dried fruit (if used).
2. Add sugar and milk, stir well, sprinkle grated nutmeg on top.
3. Bake: 140°C; 1½ – 2 hours.



# Main Oven Cookery Notes

To prepare meat and poultry for roasting in your fan oven.

- (a) Wipe the meat or poultry, dry well and weigh it. Meat which has been stored in a refrigerator should be allowed to come to room temperature before cooking, and frozen meat or poultry must be completely defrosted before placing in the oven.
- (b) The weight of any stuffing used should be added before calculating the cooking time.
- (c) Place meat/poultry in the meat pan supplied with your cooker. Small joints weighing less than 1.75kg (3½ lbs) should be roasted in a smaller meat pan/tin - or they may be 'pot roasted' - a small joint in a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
- (d) Additional fat should not be added, except for veal, very lean meat or poultry which can either be 'larded' with fat bacon or brushed **very sparingly** with cooking oil or melted fat.
- (e) Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking, and the rind of pork should be scored, brushed lightly with oil, and rubbed with salt, to give crisp crackling.
- (f) Meat and poultry wrapped in, or covered with a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantages. Always follow the manufacturers pack instructions, and remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.
- (g) Potatoes for roasting only require to be brushed with cooking oil or melted fat.
- (h) It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

## Frozen Meat and Poultry

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5 - 6 hours per 450g, 1lb), or at room temperature (allowing 2-3 hours per 450g, 1lb). If however, it is found necessary to accelerate this process, frozen food can be defrosted in the fan oven at a temperature of 70°C/80°C (150/175°F). A 1.5kg (3lb) oven ready frozen chicken, placed in the meat pan, will defrost in approximately 1½ - 1¾ hours.

The breast should be covered with foil, held in position by skewers or string, and the giblets removed after defrosting but before cooking. **THIS METHOD OF DEFROSTING IS ONLY RECOMMENDED FOR MEAT/POULTRY UP TO 2kg (4lb) IN WEIGHT, AND IT IS ESSENTIAL TO COOK IT THOROUGHLY, IMMEDIATELY AFTERWARDS.**

# Temperature Conversion Scale

Comparative scale of oven settings (degrees Celsius to degrees Fahrenheit) as recommended by the Association of Manufacturers of Domestic Electrical Appliances.

The temperature control knobs on this electric cooker are marked in degrees Celsius. This chart will help when the recipes show alternative scales.

Gas Mark	Conventional Oven		Fan Oven (It is not always necessary to preheat oven)
	°F	°C	
½	250	120	100
1	275	140	120
2	300	150	130
3	325	160	140
4	350	180	160
5	375	190	170
6	400	200	180
7	425	220	200
8	450	230	210
9	475	240	220

# Top Oven/Grill Cookery Notes

**Warning** – Always remember to avoid turning the top oven control knob past 220°C when setting the oven temperature, otherwise the grill element will be switched on.

The Top Oven is fitted with fixed 'Stayclean' sides, a removable roof, and one rod shelf. It is heated by two elements – the grill element and an element under the floor of the oven—and has a fully variable temperature control like the main oven. To heat the oven, turn the control knob clockwise, selecting the required temperature as recommended in the Top Oven temperature chart. The indicator light will immediately come on and remain on until the oven reaches the required temperature. The light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

The Top Oven is used in exactly the same way as the Main Oven to cook all types of food. It can either be used alone, to cook small quantities of food, or in conjunction with the main oven to provide additional cooking space, so often necessary when entertaining. There are two cooking positions – the shelf placed directly on the floor of the oven, or runner 1 from the floor of the oven. To correctly position the rod shelf the side rods with "indents" must be uppermost and to the rear, this forms an 'arrest' position in conjunction with the embossed side liners. The correct positioning of food is indicated in the temperature charts on pages 19 and 20. These charts are a guide only giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C. Food must never be placed directly on the floor of the oven with out a shelf in position, and there should always be at least 25mm (1") between the top of the food and the grill element. **Most foods are cooked at a lower temperature in the smaller top oven than in a larger conventional main oven.** Always ensure a 7.5cm (3") gap is left at the front of the baking tray to ensure even cooking. Do not use utensils larger than 300mm (12") x 230mm (9"). Large utensils should be used in the main oven.

The Top Oven is most useful for the longer, slower cooking required for cheaper cuts of meat – casserole cooking, pot roasting, braising etc.

Small joints of meat up to 1.5kg (3 lbs) or poultry up to 2.5kg (6 lbs) in weight can be roasted in a small meat pan in the Top Oven, but should preferably be 'slow roasted' or covered with a lid of aluminium foil (one or two incisions in the top of the foil will allow the meat or poultry to brown). Always ensure that there is at least 25mm (1") between the top of the foil and the grill element. Do not use the meat pan supplied for the main oven or the grill pan for roasting in the Top Oven. Larger joints of meat weighing more than 1.5kg (3 lbs) or poultry weighing more than 2.5kg (6 lbs) should be roasted in the main oven.

## Cooking Meat/Poultry in the Top Oven

## Top Oven for Cooking

# Main Oven Cookery Notes

The oven is fitted with 'Stayclean' liners, two rod shelves and a meat pan. Remove the meat pan if it is not being used.

To heat the oven, turn the control knob clockwise, selecting the required temperature 70°C (150°F) and 230°C (450°F) as recommended in the temperature chart. The indicator light will immediately come on and remain on until the oven reaches the required temperature. This light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Since a fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, preheating the oven is often unnecessary. However food such as bread, scones, Yorkshire pudding, do benefit from being placed in a pre-heated oven.

The charts on pages 19 and 20 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Unless otherwise indicated in the charts, food is placed in a cold oven, i.e. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

## Oven Positions

Since the distribution of heat in the circulaire ovens is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced. Do not fit shelves upside down. The Top Oven rod shelf can be used in the Main Oven when cooking large quantities of food. Additional shelves can be purchased through your oven supplier or Spares Centre. Never use more than 3 shelves in the oven as air circulation will be seriously restricted. To ensure even circulation do not use meat pans larger than 390 x 300mm (15" x 12") and baking trays no larger than 330 x 255mm (13" x 10"), these should be positioned centrally on the oven shelf. Food should not be placed directly on the floor of the oven. To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.

## Temperature and Time

When **three** shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts on pages 22 and 23 by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap at either side of the oven.

**N.B.** Recipes in cookery books give times and temperatures for cooking in ordinary ovens. The introduction of improved thermal insulation on fan ovens makes it possible, in most cases, to reduce (a) the recommended temperature by 25°C (45°F) and (b) the recommended time by approximately 10 minutes per hour.

# Top Oven/Grill Cookery Notes

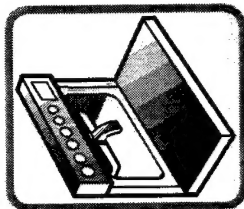
## Top Oven as a Hotcupboard

Plates and dishes placed on the floor of the top oven will be heated when the main oven is in use. When the main oven is not in use (for instance when a meal is being cooked on the hob) place the plates and serving dishes on the rod shelf using the bottom runner, and turn the top oven control to approximately 100°C (200°F). A maximum time of 10-12 minutes is all that is required to heat the plates and dishes.

**CAUTION:** Accessible parts may become hot when the grill is in use. Children should be kept away.

## GRILLING SHOULD NOT BE UNDERTAKEN WITH THE GRILL/ TOP OVEN DOOR CLOSED.

### Grilling



1. Open the grill/top oven door fully.
2. Position Rod shelf as recommended in chart for food being cooked.
3. The grill is operated by turning the top oven/grill control knob fully clockwise, i.e. after grilling position "5". Then, turn control knob anticlockwise to the required setting.
4. Preheat the grill for five minutes at the temperature recommended in chart opposite for food being cooked.
5. When grilling thicker food, the wire grid should be turned over to its lowest setting.
6. Food which requires browning only should be placed under the hot grill, either in the grill pan or on the floor of the grill compartment, according to the depth of the dish. (The grill pan wire grid can be removed).

### Grill Pan Handle

The grill pan handle is detachable from the pan to facilitate cleaning and storage. The handle can be either detachable from or fixed to the pan. For a fixed handle remove the screw and washers from the grill pan bracket, tilt the handle over the recess adjacent to the bracket, slide it towards the centre of the pan and let the handle locate over the bracket. Replace screw and washers and ensure that they are fully tightened up. For a detachable handle remove screw and washers from the grill pan and retain for future use. Please note, if a fixed handle is required, grill pan is unable to be kept in the Main Oven with door closed. It may be stored in the Top Oven with door closed.

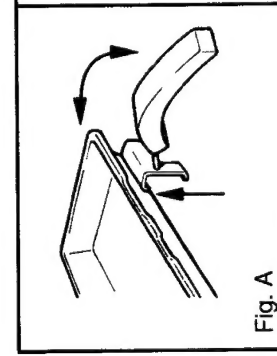


Fig. A

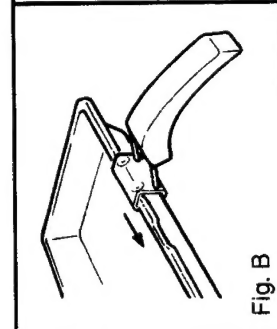


Fig. B

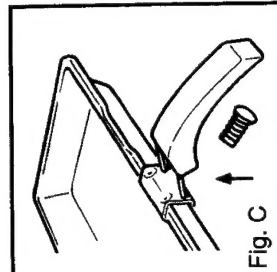


Fig. C

Fan Oven Cooking				Top Oven Cooking				Baking			
Food	Pre-heat	Temperature °C	Time in mins.	Position In Oven	Pre-heat	Temperature °C	Time in mins.	Food	Pre-heat	Temperature °C	Time in mins.
Scones	Yes	200	9-12	Runner 1 from bottom of oven	Yes	210/220	8-10	Small Cakes	Yes	180	15-20
Victoria Sandwich	Yes	170	20	Shell placed directly on floor of oven		160/170	20-25	Sponge Sandwich	Yes	180/190	15-20
Rich Fruit Cakes	Yes	150	120-135	Shell placed directly on floor of oven		130/140	75-90	Swiss Roll	Yes	180/200	12-15
Semi-rich Fruit cakes	Yes	150/170	60-90	Shell placed directly on floor of oven		140/150		Victoria Sandwich	Yes	170/190	15-20
Yorkshire Pudding	Yes	190/200	40-45	Runner 1 from bottom of oven	Yes	180/190	40-45	Small Cakes	Yes	170/180	15-20
Individual Yorkshire Puddings	Yes	200/210	40-45	Runner 1 from bottom of oven	Yes	190/200	20-25	Scones	Yes	200	9-12
Milk Pudding	Yes	140	105-135	Shell placed directly on floor of oven		130/140	105-135	Victoria Sandwich	Yes	170	20
Baked Custard	Yes	150	45-50	Runner 1 from bottom of oven		140/150	40-50	Sponge Sandwich	Yes	180/190	15-20
Bread	Yes	200/210	25-30	Shell placed directly on floor of oven	Yes	200/210	45-50	Rich Fruit Cakes	Yes	190/200	45-50
Meringues	Yes	100	150-180	Runner 1 from bottom of oven		70-90	180-240	Small Cakes	Yes	180	15-20

**Note:** If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

## Grill Chart

Food	Preheat for 5 mins.	Shelf Position from Base of Oven	Approx. Cooking Time
Toasting of Bread Products	5	2	3-10 mins. depending on type/ thickness of food
Small cuts of meat, sausages, bacon, etc.	2.5	2	15-20 mins.
Chops, etc	3	1	20-25 mins.
Fish whole Fillets	3 2.5	1 2	Cook on base of pan 15-20 mins.
Pre-cooked potato products	4	2	10-20 mins.
Pizzas	2.5	1	Preheat pan first 8-12 mins.
Browning of food	5	1	5-7 mins.

The temperatures below relate to heat settings recommended on food packs.

High	=	5
Medium High	=	4
Medium	=	3
Medium Low	=	2.5
Low	=	2
Very Gentle	=	1

**NEVER LINE THE GRILL PAN WITH ALUMINIUM FOIL:**

## Oven Temperature Charts – Meat

Top Oven Cooking				Fan Oven Cooking			
Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven	Meat	Pre-heat	Temperature °C
Beef/ Lamb (slow roasting)	Yes	170/180	35 mins per 450g (1lb) + 35 mins over.	Shell placed directly on floor of oven.	Beef	No	160/180
Beef/ Lamb (foil covered)	Yes	190/200	35-40 mins per 450g (1lb)		Lamb	No	160/180
Pork (slow roasting)	Yes	170/180	40 mins per 450g (1lb) + 40 mins over		Pork	No	160/180
Pork (foil covered)	Yes	190/200	40 mins per 450g (1lb)		Veal	No	160/170
Veal (slow roasting)	Yes	170/180	40-45 mins per 450g (1lb) + 40 mins over		Chicken/ Turkey up to 4kg (8lb)	No	160/180
Veal (foil covered)	Yes	190/200	40-45 mins per 450g (1lb)		Turkey up to 5.5kg (12lb)	No	150/160
Poultry/Game (slow roasting)	Yes	170/180	25-30 mins per 450g (1lb) + 25 mins over		over 5.5kg (12lb)	No	150
Poultry/Game (foil covered)	Yes	190/200	25-30 mins per 450g (1lb)		Casseroles Stews	No	140-150
Casseroles Cooking	Yes	150	2-2½ hrs				

If using aluminium foil, never: 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil. 3. Cover shelves with foil.

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

<b>Beef -</b>	Rare:	60°C	Lamb:	80°C	Poultry:	90°C
	Medium:	70°C	Pork:	90°C		
	Well Done:	75°C	Veal:	75°C		